Induction Cooktop

User's manual

EN

SENCOR®

SCP 3201GY

Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of products. Use the appliance only as described in this manual. Keep this manual for later use.

We recommend saving the original shipping cardboard box, packaging material, receipt and warranty card for the duration of warranty. In the event of shipping, pack the appliance using the original packaging materials only.

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IMPORTANT SAFETY INSTRUCTIONS

- This appliance may be used by children 8 years of age and older and by persons with physical or mental impairments or by inexperienced persons if they are properly supervised or have been informed about how to use of the product in a safe manner and understand the potential dangers. Do not allow children to play with the appliance. Cleaning and maintenance must not be performed by children unless they are older than 8 years of age and under supervision.
- Keep this appliance and the power cord out of reach of children that are younger than 8 years of age.

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IMPORTANT SAFETY INSTRUCTIONS
READ CAREFULLY AND STORE FOR FUTURE USE.

- Before connecting the appliance to a power socket, check that the technical details on the appliance's rating label match the electrical voltage in the socket to which you wish to connect the appliance.

Attention: This appliance is not designed to be controlled using a programmed device, external timer switch or remote control.

- This appliance is designed for household use.
- Do not use the appliance for any other than its intended purpose.
- Do not use the appliance in industrial surroundings or outdoors!
- Do not place the appliance on or near an electrical or gas stove.
- Do not place the appliance in the vicinity of an open flame or appliances that are sources of heat.
- Do not use the appliance on metal surfaces, such as for example the drip off area on the kitchen sink.
- Always place the appliance on an even, dry and stable surface.
- To prevent potential injury by electric shock, do not submerge any part of this appliance under water or any other liquid.
- During operation of the appliance there needs to be sufficient area for air circulation above the appliance and on all its sides.
- Do not cover the air inflow and exhaust openings. Otherwise the appliance may be damaged.
- Only use cookware suitable for induction cooking, see chapter Types of cookware suitable for induction cooking.
- Do not heat up empty cookware. Otherwise this may damage it.
- Liquids or meals may not be heated in closed containers, such as for example cans, because an explosion could result.
- Oils and fats may quickly overheat and catch on fire. Pay special attention when heating them.
- Do not place credit cards, watches or radios in the vicinity of the appliance, so that they are not damaged by the magnetic field generated by the operation of the induction cooktop.
- Do not place metal objects such as knives, forks, spoons and lids on the cooktop of the appliance because they may heat up.
- Always turn off the appliance and disconnect it from the power socket if you leave it without supervision or if you will not be using it and before cleaning.

Attention: Hot surface
Do not touch the hot plate while the appliance is in operation and immediately after finishing using it. The residual heat transferred from the bottom of the cookware to the hotplate could cause burns. Allow the appliance to fully cool down before cleaning, moving, or storing it.

- Do not disconnect the appliance from the power point by pulling the power cord – this could damage the power cord/power socket. Disconnect the cord from the power socket by gently pulling out the plug of the power cord.
- Make sure the power cord does not hang over the edge of a table, or that it is not touching a hot surface.
- It is forbidden to use the appliance if it has a damaged power cord/plug. In case the power cord is damaged, have it replaced at an authorised service centre.

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- Do not use the appliance if it is not working correctly, if the surface of the hotplate is cracked, if it has been dropped on the floor or has been submerged in water. If the appliance is damaged in any way, it must not be put into operation until repaired at an authorised service centre.
- In no case should you attempt to repair the appliance yourself, do not make any alterations to it – danger of injury by electric shock! Tampering with the appliance during the warranty period may void the warranty policy.
- The manufacturer is not responsible for damages caused by incorrect use of this product (injuries, burns, fires, food spoilage, etc.).
- People using a cardiac pacemaker should only use this appliance after consulting their attending physician.

RADIO WAVE INTERFERENCE

The use of the induction cooktop may cause interference to your radio, television or similar receivers. The interference may be eliminated or limited by the following measures:

- Redirecting the radio or television signal reception antenna.
- Moving the induction cooktop further away from the receiver.
- Connection of the induction cooktop to a different power socket with its own independent electrical circuit.

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DESCRIPTION OF THE INDUCTION COOKTOP

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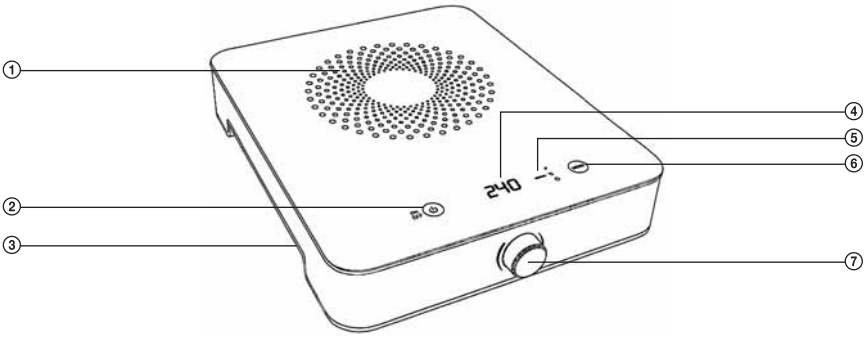

① Cooktop with a 167 mm hotplate
② ON/OFF touch button
③ Fan and air exhaust vent (on the underside of the appliance)
④ Digital display
⑤ Indication of the power level display mode, temperature and timer
⑥ MENU touch button
⑦ Control dial

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DESCRIPTION OF THE CONTROL PANEL AND DISPLAY

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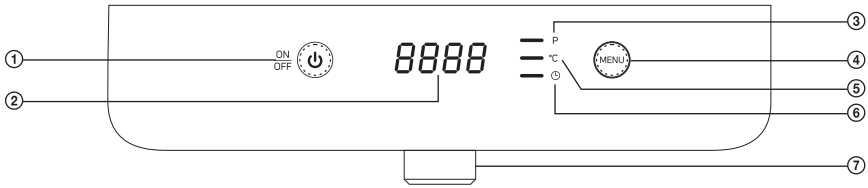

① ON/OFF touch button
It serves to turn the induction cooktop on or to turn it off to the stand-by mode.

② Display
The display will show the power level, set temperature, automatic shut off time or error messages. If the induction cooktop is in the stand-by mode, the value "OFF" (turned off) will be shown on the display.

③ Indication of the power level display mode

④ Menu touch button
After turning on the induction cooktop with the Menu button, you switch between the modes of automatic shut off timer, setting temperature and the power level.

⑤ Indication of the set temperature display mode

⑥ Indication of the automatic shut off timer display mode

⑦ Control dial
It is used to set the power level, temperature and the automatic shut off timer.

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THE PRINCIPLE AND ADVANTAGES OF INDUCTION COOKING

- When cooking on ordinary cooktops, the hotplate needs to be heated first and only thereafter is heat transferred to the bottom of the cookware placed on the hotplate. Significant thermal losses occur during the transfer of heat from the hotplate to the bottom of the cookware, especially when the bottom of the cookware is not in full contact with the hotplate or if the hotplate is soiled.
- When cooking on an induction cooktop the metal bottom of the pot is directly heated by electromagnetic waves. This minimises thermal losses and cooking on an induction cooktop is faster and consumes less energy.

COOKWARE SUITABLE FOR INDUCTION COOKING

- Cookware suitable for induction cooking must be made from a metal magnetisable conductive material (cast iron, enamelled steel, stainless steel).
- The bottom of the cookware must be flat and straight.
- The bottom of the cookware that you wish to use on this induction cooktop should have a diameter of at least 12 cm. The maximum diameter of the bottom of the cookware should be such that it does not exceed the cooking zone on the hotplate by more than 2 cm.

COOKWARE THAT CANNOT BE USED FOR INDUCTION COOKING

- Cookware made from aluminium, copper, ceramics, porcelain or glass.
- Cookware the bottom of which is bulging or curved.
- Cookware with a bottom that has a diameter of less than 12 cm cannot be used with this induction cooktop.

PREPARING AND USING THE INDUCTION COOKTOP

- Before first use, take the appliance and its accessories out of the packaging material.
- Check that the hotplate of the induction cooktop is not damaged and that its surface is clean.
- Always place the appliance on an even, dry and stable surface. Leave a free space of at least 10 cm around the induction cooktop and 50 cm above it to ensure sufficiently air circulation during operation. Connect the induction cooktop to a power socket. The connection to a working power socket is confirmed by a sound and “OFF” (turned off) will be shown on the display.
- Place ingredients into cookware suitable for induction cooking. Place the cookware on the induction cooktop.

OPERATING THE INDUCTION COOKTOP

1. TURNING ON THE INDUCTION COOKTOP

1.1 Turn on the induction cooktop by pressing the ON/OFF button. “ON” (turned on) will appear on the display.

1.2 Press the MENU button. The induction cooktop automatically detects, whether the cookware located on the cooktop is suitable for induction cooking. If the correct type of cookware is located on the hotplate, the induction cooktop will start heating at the preset power level of 1600 W. The display will show "1600" and the fan will start running.

1.3 If you remove the cookware from the induction cooktop, the display will show the error message E0 and a sound will be made. After a while the cooktop will switch to the stand-by mode.

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1.4 If cookware unsuitable for induction cooking is placed on the induction cooktop, then heating will not start after the MENU button is pressed and the display will show the error message E0 and a sound will be made. After a while the cooktop will switch to the stand-by mode.

2. SETTING THE POWER LEVEL

2.1 When the induction cooktop is started for the first time, the power level is automatically set to 1600 W. If the power level display indicator is lit on the control panel, use the control dial to set the required power level in the range 200 to 1800 W.

2.2 If a different indicator is lit on the control panel, first use the MENU button to switch to the power level display mode and then use the control dial to set the power level.

3. SETTING THE TEMPERATURE

Using the Menu button switch the display to the temperature display mode. The temperature display mode indicator will be lit on the control panel. When the induction cooktop is started for the first time, the temperature is automatically set to 240 °C. Using the control dial, select the desired temperature in the range 60–240 °C.

4. SETTING A COMBINATION OF A POWER LEVEL AND THE AUTOMATIC SHUT OFF TIMER

4.1 Press the MENU button repeatedly until the power level display mode and the automatic shut off timer are shown at the same time. "0:00" will appear on the display. Using the control dial, set the automatic shut off time in the range 1 minute to 3 hours. Turn the control dial to increase or decrease the automatic shut off time by 1 minute.

4.2 The set time will flash on the display for 5 seconds and the then the display will switch to the power level display mode. The power level is preset to 1600 W. The power setting can be changed using the control dial. Until the automatic shut off of the induction cooktop, the remaining time until automatic shut off and the set power level will alternate on the display. While the time is counting down, the set power level can be changed using the control dial as necessary.

4.3 At the end of the set automatic shut off time a sound is made and the induction cooktop turns itself off. “OFF” (turned off) is shown on the display indicating that the induction cooktop is in the stand-by mode.

5. SETTING A COMBINATION OF A TEMPERATURE AND THE AUTOMATIC SHUT OFF TIMER

5.1 Press the MENU button repeatedly until the temperature display mode and the automatic shut off timer are shown at the same time. "0:00" will appear on the display. Using the control dial, set the automatic shut off time in the range 1 minute to 3 hours. Turn the control dial to increase or decrease the automatic shut off time by 1 minute.

5.2 The set time will flash on the display for 5 seconds and the then the display will switch to the temperature display mode. The temperature is preset to 240 °C. You can change the temperature setting using the control dial. Until the automatic shut off of the induction cooktop, the remaining time until automatic shut off and the set temperature will alternate on the display. While the time is counting down, the set temperature can be changed using the control dial as necessary.

5.3 At the end of the set automatic shut off time a sound is made and the induction cooktop turns itself off. “OFF” (turned off) is shown on the display indicating that the induction cooktop is in the stand-by mode.

6. TURNING OFF THE INDUCTION COOKTOP

When you have finished using it, turn off the induction cooktop by pressing the ON/OFF button. “OFF” (turned off) will be shown on the display and the induction cooktop will be in stand-by mode. Disconnect the induction cooktop from the power socket.

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Note:
For safety reasons, the induction cooktop will turn off automatically after two hours of operation if you do not press any button or perform any setting using the control dial.

After being turned off, the fan will run for a short time to speed up the cooling of the cooktop. Do not disconnect the cooktop from the power socket before the fan stops running.

OVERVIEW OF ERROR MESSAGES

If an error message appears on the display, follow the instructions in this table.

Error message	Possible cause of the error	Solution
The display shows error message E0.	There is not cookware placed on the hotplate or the cookware is not suitable for induction cooking.	Place cookware suitable for induction cooking on the hotplate, see chapter Types of cookware suitable for induction cooking.
The display shows error message E1 or E2.	Temperature sensor failure.	Send the induction cooktop to an authorised service centre for repair.
The display shows error message E3 or E4.	The voltage in the power socket to which the induction cooktop is connected is too high or too low.	Connect the induction cooktop to a corresponding power socket with a voltage of 220–240 V.
The display shows error message E5.	Overheating of the hotplate.	Allow the hotplate to cool down. Then you can put into operation again.
The display shows error message E6.	The thermal fuse was activated, turning off the induction cooktop due to overheating.	Allow the induction cooktop to cool down and make sure that the air inflow or exhaust vent is not blocked. If the problem persists, send the induction cooktop to an authorised service centre for repair.

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MAINTENANCE AND CLEANING

- Before cleaning always disconnect the appliance from the power socket and allow it to cool down.
- Wipe the surface of the hot plate and the control panel with a lightly damp cloth and then wipe dry.
- To remove hard to clean stains you may use a cloth dipped in a neutral cleaning agent solution. After applying the cleaning agent, wipe the surface with a lightly damp cloth and then wipe dry.
- Keep the induction cooktop clean. Regularly remove dust and dirt from the area of the air inflow and exhaust vents. For a more thorough clean you may use cotton buds.
- Do not use cleaning products causing abrasion, petrol or solvents to clean the appliance. To prevent potential injury by electric shock, do not submerge any part of the appliance under water or any other liquid.

TECHNICAL SPECIFICATIONS

Nominal voltage	220–240 V
Nominal frequency	50 Hz
Rated power input	1800 W
Adjustable power input range	200–1800 W
Safety class (for electric shock protection)	II

Glossary of technical terms

Safety class for electric shock protection:
Class II – Electric shock protection is provided by double or heavy-duty insulation.

We reserve the right to change text and technical specifications.

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INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of packaging material at a public waste disposal site.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT

The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this product at your applicable collection point for the recycling of electrical & electronic equipment waste. Alternatively in some states of the European Union or other European states you may return your products to your local retailer when buying an equivalent new product. The correct disposal of this product will help save valuable natural resources and help in preventing the potential negative impact on the environment and human health, which could be caused as a result of improper liquidation of waste. Please ask your local authorities or the nearest waste collection centre for further details. The improper disposal of this type of waste may fall subject to national regulations for fines.

For business entities in the European Union
If you wish to dispose of an electrical or electronic device, request the necessary information from your seller or supplier.

Disposal in other countries outside the European Union
If you wish to dispose of this product, request the necessary information about the correct disposal method from local government departments or from your seller.

CE This product meets all the basic EU regulation requirements that relate to it.

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